



**2<sup>nd</sup> SEM. 2015/16**

**PAGE 1 OF 3**

**UNIVERSITY OF SWAZILAND  
FINAL EXAMINATION PAPER**

**PROGRAMME : BACHELOR OF SCIENCE IN FOOD  
SCIENCE, NUTRITION AND  
TECHNOLOGY AND CONSUMER  
SCIENCE YEAR II**

**COURSE CODE : FSNT 204**

**TITLE OF PAPER : FOOD SERVICE MANAGEMENT AND  
CATERING**

**TIME ALLOWED : TWO (2) HOURS**

**INSTRUCTIONS : ANSWER QUESTION ONE (1) AND ANY  
OTHER TWO (2) QUESTIONS**

**DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN  
GRANTED BY THE CHIEF INVIGILATOR**

**QUESTION I (COMPULSORY)**

(a) Describe the following types of menus that are offered in foodservice establishments:

- i. Static menu
- ii. Cycle menu
- iii. Single use menu
- iv. A la carte
- v. Table d' hôte

(5x2 = 10 Marks)

(b) Discuss any **five (5)** reasons why the menu is considered to be the primary control of the foodservice system?

(5x3 = 15 Marks)

(c) Describe the differences in food product flow in conventional and ready prepared foodservice operations.

(15 Marks)

[TOTAL MARKS = 40]

**QUESTION 2**

(a) Discuss the **four (4)** areas in the procurement subsystem.

(4x5 = 20 Marks)

(b) i. At the beginning of May, the foodservice operation had E95,000 food in inventory. During the month of May a total of E210,000 food was purchased. At the end of May, food in inventory was valued at E89,000. What was the cost of food for the month of May?

(2 Marks)

ii. Using the inventory information in the problem above, calculate the inventory turnover for the month of May.

(4 Marks)

(c) Explain how overproduction and underproduction can affect cost.

(4 Marks)

[TOTAL MARKS = 30]



**QUESTION 3**

- (a) Explain why the setup of a recipe is so important to the foodservice industry. (4 Marks)
- (b) Why is the ingredient room so important to the foodservice industry and what goes on in the ingredient room? (12 Marks)
- (c) Discuss how the type of production system, degree of meal preassembly, physical distance from production to service, and amount of time between production and service impact distribution and service subsystem. (14 Marks)

**[TOTAL MARKS = 30]**

**QUESTION 4**

- (a) What is sanitation's role in the management of food quality? (8 Marks)
- (b) How can foodservice managers improve the quality of life for their employees? (8 Marks)
- (c) How are management skills linked with the functions that a foodservice manager has to perform? (14 Marks)

**[TOTAL MARKS = 30]**